



WENSLEYDALE AND FRESH PEA SALAD

This recipe serves 3 - 4.

INGREDIENTS

- 200g small new potatoes - washed, boiled in their skins and cooled
- 150g fresh garden peas - boiled until just soft
- 50g mixed salad leaves
- 50g Wensleydale cheese - cubed

For the dressing

- 1 tablespoon low fat salad cream
- 1 tablespoon white wine vinegar
- 1 tablespoon fresh chives - chopped
- 1 tablespoon fresh mint - chopped
- 1 tablespoon olive oil
- ground black pepper

HOW TO MAKE IT

1. Place the dressing ingredients in the measuring jug and mix lightly using a fork.
2. Cut the cooked potatoes in half lengthways and place in the mixing bowl with the cooked peas, salad leaves and Wensleydale cheese. Mix the ingredients carefully avoiding crumbling the cheese.
3. Drizzle the dressing over and serve immediately.

EQUIPMENT

- 2 saucepans and lids
- sharp knife
- chopping board
- mixing bowl
- measuring jug
- fork
- tablespoon
- colander

HOT TIP: Best served whilst the potatoes and peas are still warm.